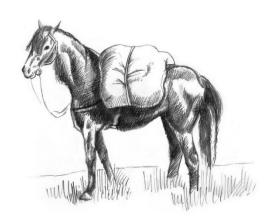
Sunday

Snacks

Manchester egg Seaweed Dust whitebait, preserved lemon mayo 9 Nocellara olives



Starters

Isle of White tomato salad, pumpkin seed dressing, Rosary goats' cheese, cracker	12
Roasted Cauliflower soup, mustard croutons, baked yeast	10
Caesar salad of charcoal roast Sardines, Lincolnshire poacher	12
Crispy Squid, watercress salsa verde, hot honey pickles	16
Asparagus, sauce Gribiche & crispy capers	14
Glazed Kimchi pork ribs, Kohlrabi slaw	16
Mains	
Derbyshire beef rump, Sunday roast trimmings	28
Mint & honey slow braised lamb shoulder, Sunday roast trimmings	26
I.O.W tomato, asparagus and goats' cheese tart, Sunday roast trimmings	20
Stone bass fillet, spring pea, courgette and fennel fricassee, sea vegetables	28
Chatsworth Gold shin beef pie, mustard mash, buttered cabbage	24

Charcoal oven

For Two Charcoal-Roast 750g Cote De Boeuf, Sunday roast trimmings	48pp
Sides Jersey Royal potatoes, herb butter Havinga most connets, but Dukka	6
Harissa roast carrots, nut Dukka Chips Purple Sprouting Broccoli, Tarator	6 5 6
Our cookbook- The Pack Horse, A Journey Through the Seasons	25
Desserts	
Salted caramel custard tart, almond chantilly	10
Cherry Clafoutis, Chocolate ice cream Rhubarb and date crumble, cardamom ice cream	12 12
Strawberry, honey cake and yoghurt sorbet, Pistachio	12
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions	14

Please inform a member of the team if you have any allergies or dietary requirements. Our menu is carefully curated and costed; we do not offer substitutions for tastes.